USE, INSTALLATION AND MAINTENANCE INSTRUCTIONS FOR ELECTRICAL BUILT-IN HOT PLATES

Dear User,
we are sincerely grateful to you for purchasing one of our products.
We are sure that the appliance modern, functional and easy to use, built with the finest materials and components will satisfy all your needs.
We would ask that you read the instructions within this booklet very carefully so as to enable you to obtain quality results from the outsets.
The appliance must be installed only by a qualified electrician in compliance with the instructions provided. The manufacturer declines all responsability for improper installation.

smeg

TIPO: PFVZ 02
MOD.: SBC30

SMEG S.p.A.
Via Leonardo da Vinci, 4
42016 GUASTALLA - ITALIA

GB

The manufacturer is not responsible for any transcription errors or misprints contained in this handbook and, furthermore, reserves the right to make any modification on the products, which might be deemed necessary or usefull, this being in the user's interest, without altering their basic operating or safety features.

COD. 01064SM (01064ING) - 10.03.2005

DESCRIPTION OF THE HOT PLATES

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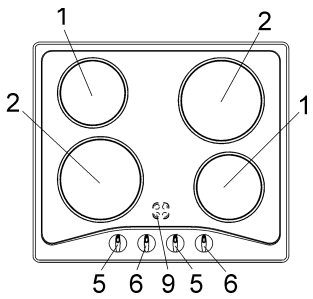

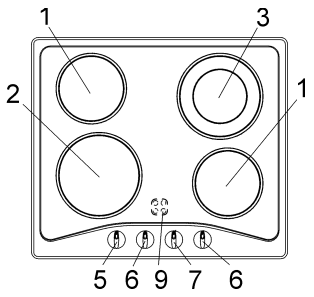

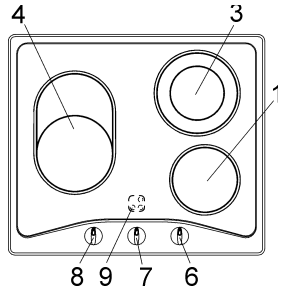

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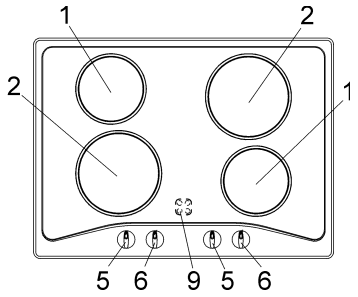

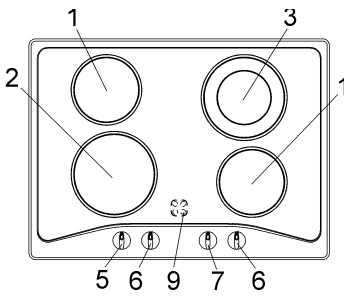

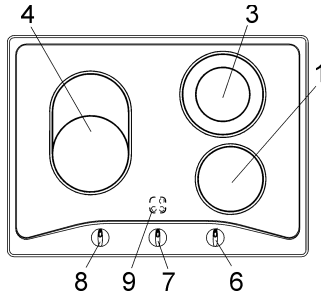

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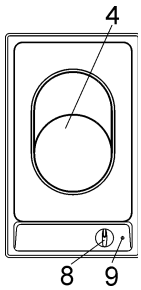

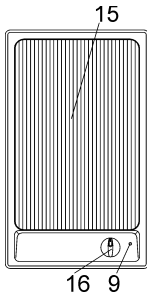

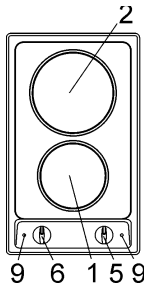

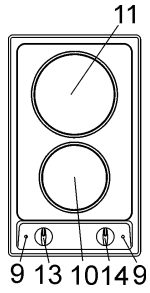

1 Radiant electric heating element Ø 145 mm 1200 W
2 Radiant electric heating element Ø 180 mm 1700 W
3 Radiant electric heating element double cooking zone (conc.) Ø 180/120 mm 1700 W ("Hi-light" as well)
4 Radiant electric heating element double cooking zone (oval) Ø 265/170 mm 2200 W
5 Switch for electric element n. 2
6 Switch for electric element n. 1
7 Switch for electric element n. 3
8 Switch for electric element n. 4
9 Residual heat indicator
10 Radiant electric heating element "Hi-light" Ø 145 mm 1200 W
11 Radiant electric heating element "Hi-light" Ø 180 mm 1800 W
12 Radiant electric heating element double cooking zone (oval) "Hi-light" Ø 265/170 mm 2400 W
13 Switch for electric element n. 10
14 Switch for electric element n. 11
15 Radiant electric heating element grill 2200 W
16 Switch for electric element n. 15

USE

1) ELECTRIC HOB

The hot plates are equipped with 4 radiant heating elements with different powers and diameters.
Cooking zones are aesily identifiables thanks to the circles (see illustration in description) on the top; relative powers are listed in the scheme n.1.
On the frontal panel, close to each knob, has been silk-screened a scheme where is indicated to which cooking zone the knob refers (fig. 1).
In some particular models the scheme annexes a light indicator that turns on when the cooking zone temperature is above 60° C.
The indicator will turn off only when the temperature of the cooking zone will be below the value: this is the reason why we call it residual heat indicator. Some other models they have only one indicator (see description paragraph).

Connection of electric heating elements

Heating elements are controlled by energy regulators with 12 positions or by commutators with 6 positions that permit to obtain a big range of different temperatures.
In Scheme 1, by way of information, we give instructions to obtain different cooking levels.
To connect the heating elements is necessary to turn clockwise or anticlockwise the relative knob.
Indicator light 9 shows the connection of one or more heating elements.
To connect the heating elements with double cooking zone is necessary to turn clockwise or anticlockwise the knob mapped in fig. 1 and stop in position "0".
To diminish from position 12 to position 2, insert one cooking zone only.

How to use the cooking zones

Heating takes place only in the inside part of the circles drawn on the special glass. The circles have to be wholly covered by the pots.

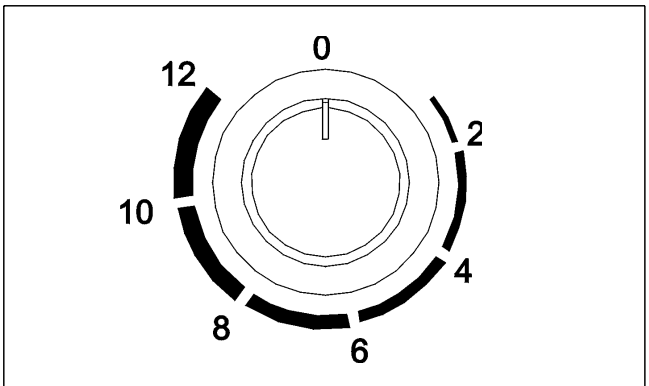

FIG. 1

USE

SCHEME 1

Power and dimensions of the cooking zones				Position for regulation of the knobs	Possible cookings
Zone n°	**Diameter in mm**	**Heating element**	**Power W**	**Energy regulators**	
1	145	Radiant	1200	1	To melt butter, chocolate and else.
2	180	Radiant	1700 (1800 if "Hilight")	1 - 4	To heat small quantities of liquid and to keep dishes warm.
3	180/120	Radiant (conc.)	1700	4 - 8	To heat foods, thaw deep-frozen foods, to cook fruits and pulses.
4	265/170	Radiant (oval)	2200 (2400 if "Hilight")	8 - 10	To cook meat, fish, pulses with sauce.
15	===	Grill	2200	10 - 12	To cook roast of meat, fish; to cook steaks and eggs.
				12	To fry with oil and to heat big quantities of water.

USE

WARNINGS:

For a correct use, please look at fig. 2 and remind:

- ***Switch on the electricity only after having placed the pot on the cooking zone.***
- ***Use pots and pans with flat solid bottoms.***
- ***Use pots with the same diameter of the cooking zones.***
- ***Dry the bottom of the pot before put in on the cooking zones.***
- ***Do not scrape the pot against the glass so to not damage it.***
- ***During the use of the cooking zones, please, keep the children away from the hot plates. Make sure that the handles of the pots are placed in the right way towards the interior. Be aware that overheated fats and oils may become inflamed.***
- ***Cooking zones after using remain warm; don't leave objects, don't lean your hands so to avoid burns, till the indicator light is off.***
- ***If the glass cracks, please, disconnect the appliance.***
- ***Don't use plastic pots or alluminium sheets.***
- ***Don't use hob as a supplementary surface.***

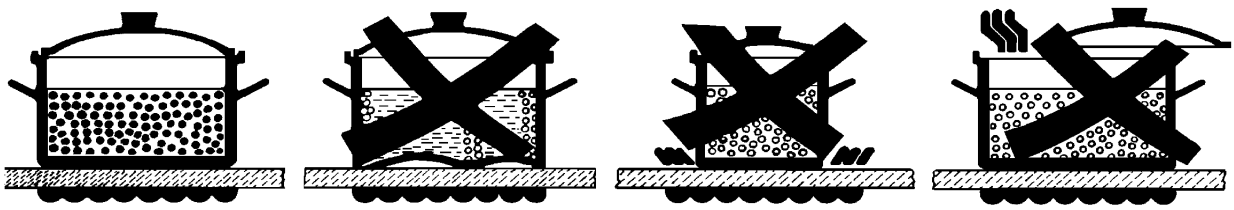

FIG. 2

CLEANING

Before any cleaning operation, disconnect the appliance from the electric circuit.

2) ELECTRIC HOB

If you want to preserve the surface clean and bright, we recommend you to use a silicone conditioner. The use of this conditioners, prior to jam-making, helps to protect the surface of the hob.

It is very important to clean the surface soon after every use, when the glass is still tepid.

Do not use metallic sponges, powder abrasives or corrosive sprays.

Depending on the dirty level we recommend:

- Slights stains: it is enought the use of a moist clean rag.
- Burnt or soiling may be removed with a special razor scraper (fig. 3); ***be aware that the razor can cause wounds.***
- Marks of liquid, overflowed from the pot, can be removed using vinegar or lemon.
- ***Pay attention to not let fall sugar or element with sugar. In this case turn the switch off and clean the surface with hot water and the razor blade scraper.***
- After a period of time may appear metal reflex and scratches (fig. 4) due to the wrong cleaning and the wrong use of the pots. The scratches are difficultly removable, but they do not compromise the good working of the hob.
- Don't use steam jets for the equipment cleaning.

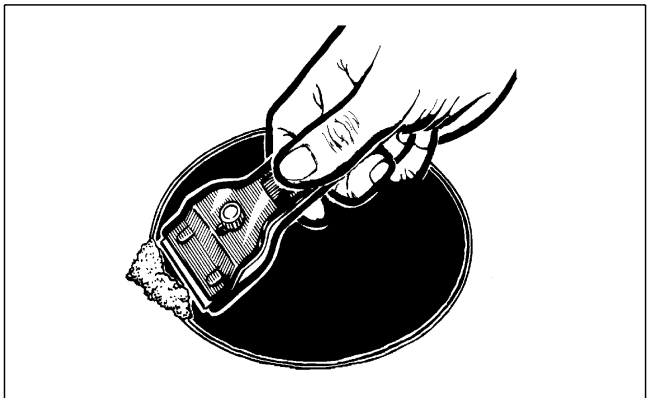

FIG. 3

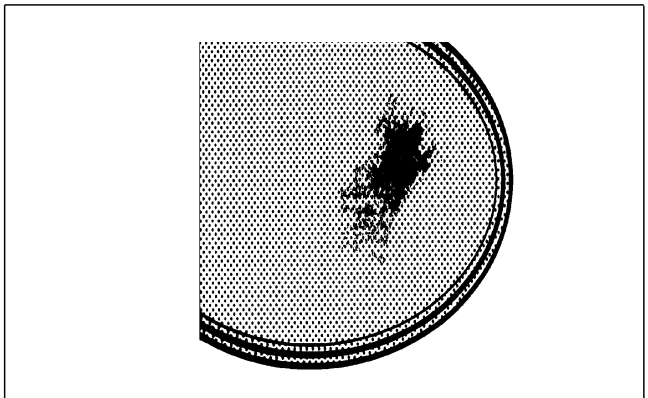

FIG. 4

INSTALLATION

TECHNICAL INSTRUCTIONS FOR THE INSTALLER

Installation, transformations and maintenances below listed, may only be carried out by a competent technician.

A wrong installation may provoke damages to persons, animals or things, for which the builder can not be responsible.

3) INSERTING

After having cleared out all the packing components, make sure of the integrity of the appliance.

Please keep children away from all packing elements (carton, polystyrene, nails,..).

Make a cutout in the worktop, according to the dimensions indicated in fig. 5 and 6; make sure that will be respected the critical dimensions of the space in which the appliance has to be installed (fig. 5 - 6 and 7).

COMPLY WITH THE DIMENSIONS

(mm)

	A	B	C	D	E
EL. HOB 30	285	485	60	60	60 min.
EL. HOB 60	555	475	65	65	100 min.
EL. HOB 70	653	475	62.5	62.5	123 min.

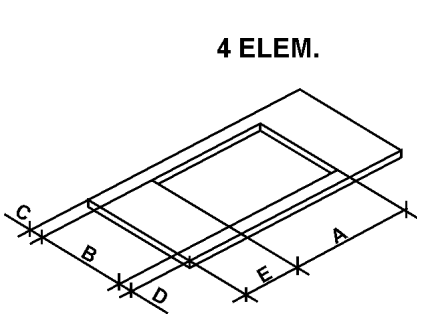

FIG. 5

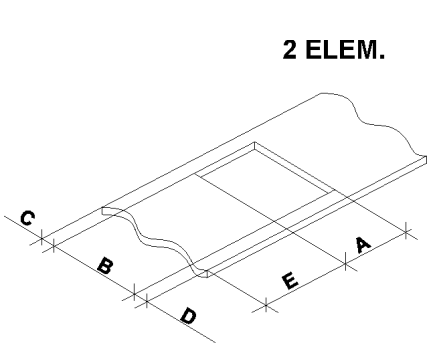

FIG. 6

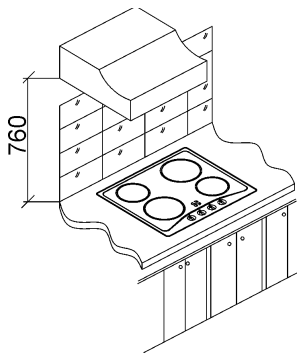

FIG. 7

INSTALLATION

4) FIXING

A special sealing strip underneath the hob for damage. Make sure it is correctly positioned with no gaps; it avoids any water infiltration. To fix in the right way the strip, please, respect the following instructions:

- Fix the hooks in the relative accomodations of the body (see fig. 8 or 9).
- Overturn the hob, take the seal strips off from their support, having care that the transparent protection remains attached to the seal. Correctly place the seal "E" (fig.10) under the hob edge, so that the external side of the seal fits together with the external perimentrical edge of the hob. The ends of the strip must fit together without overlapping.
- Stick the seal to the hotplate uniformly, pressing it with fingers.
- Take the protective paper strip of the seal off, place the hotplate in the opening made in the table top, and lock it with the special screws "F" (fig. 11).

WARNINGS:

Be aware that the glue that join the laminated plastic to the furniture, has to resist to temperature not below 150° C, to avoid the unstuck of the panelling.

The installer should bear in mind that the mixed appliance is the Y type. The rear wall, adjacent and surrounding surfaces must therefore be able to withstand an overtemperature of 65 K.

4 HEATING ELEMENTS

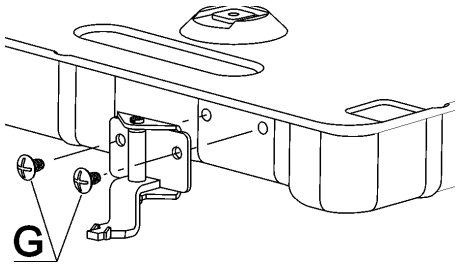

FIG. 8

1 or 2 HEATING ELEMENTS

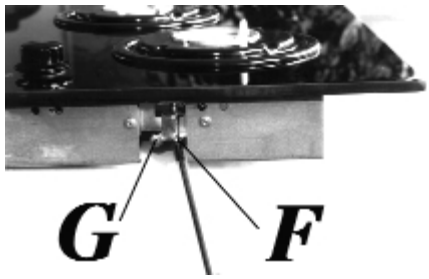

FIG. 9

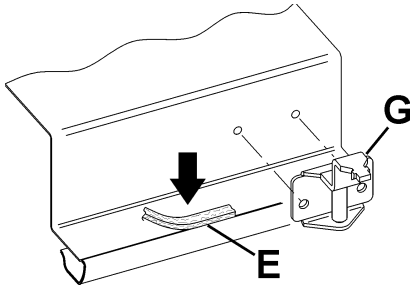

FIG. 10

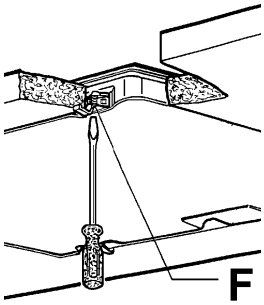

FIG. 11

INSTALLATION

5) ELECTRICAL CONNECTION

The electrical connection has to be done in accordance with all electrical and installation requirements of the regulation.

Before proceeding with the connection, please, verify that:

- The power of the electrical system and the power of the outlets is adequate to the maximum power of the appliance (see the identification label in the lower part of the body).
- The outelets and all the electrical system has an efficient connection to the "earth" according with the Regulation. We disclaim all responsabilities for not observing such points.
- If the appliance is not equipped with an input cable, connect to the clump with an adequate section cable (see scheme paragraph 6) keeping the "earth" conductor longer than "live" ones, following the scheme of fig. 12 and 13.

When the connection to the input system has been done through a outlet:

- Apply to the input cable "C", if unprovided, a normalized plug adequate to the load indicated in the identification label. Connect the cables according to the scheme of fig.12 and fig. 13, making sure to respect the undermentioned respondences:

Letter L (Live) = cable brown colour;
Letter N (Neutral) = cable blue colour;
Symbol ⏚ (Earth) = cable green - yellow colour.

- The input cable has to be located so that never reach the over temperature of 75 K.
- Please do not use in the connection any reduction, adaptation that may provoke a false contact with following dangerous overheatings.

When the connection has been done directly to the input system:

- Interpose between the appliance and the system an onnipolar switch, adequate to the load of the appliance, with a minimum nose between the contacts of 3 mm.
- Keep in mind that the " earth " cable does not have to be interrupted by the switch.
- In an alternative solution the electrical connection can also be protected by a differential switch with high sensitivity.

We recommend to fix the earth coloured cable to an appropriate earth installation.

WARNINGS:

All our products are projected and built according with the European Norms EN 60 335-1 and EN 60 335-2-6 and relative amendments.

The appliance has been produced according with the European Directives:

- ***CEE 89/336 + 92/31 + 93/68 concerning the compatibility electromagnetic.***
- ***CEE 73/23 + 93/68 concerning the electrical security.***

4 HEATING ELEMENTS

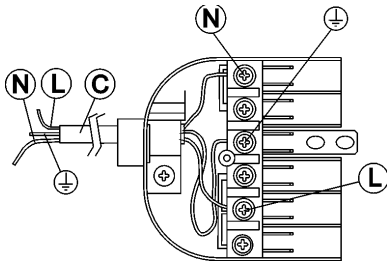

FIG. 12

1 or 2 HEATING ELEMENTS

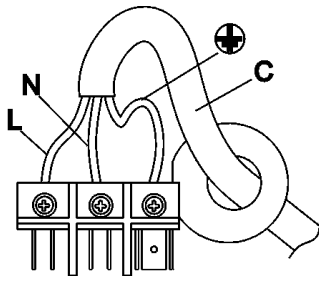

FIG. 13

TRANSFORMATIONS

Before any kind of transformation is necessary to cut off the electricity.

6) TRANSFORMATION OF THE INPUT TYPE

The standard equipment of the appliances is for single phase connection. In any case, under proper changes, they can be fed with a three phase system.

To obtain these changes, please, follow the instructions:

a) Take off the panel stuck by screws "V" (see fig. 14).

b) Remove the connection jumpers on the clamp following the scheme of fig.15 of page (attached on the body).

c) Insert the input cable with adequate section (see scheme paragraph 5) into the chock.

d) Connect the phase cable into the clamp and the "earth" cable in the relative clamp.

e) Hold up the input cable with the pertinent stopcable.

f) Replace the panel in its seat and hold up with the pertinent screws "V" (see fig. 14).

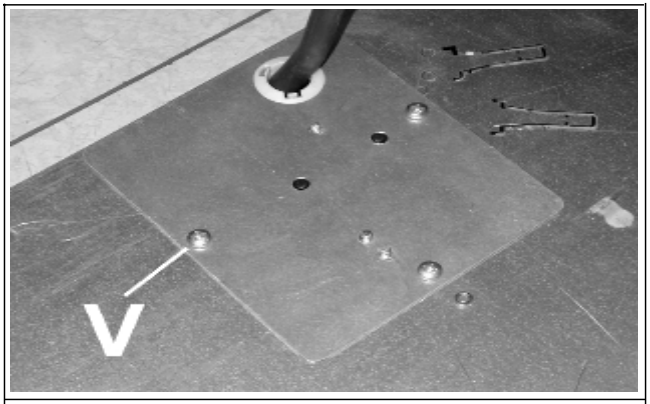

FIG. 14

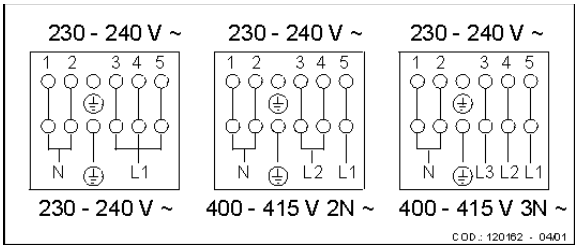

FIG. 15

MAINTENANCE

Before doing any action, disconnect the appliance from the input power.

7) COMPONENTS SUBSTITUTION

To replace the components lodged in the internal part, is necessary to take the appliance up from the furniture, overturn it, loosen the screws and take away the bottom.
After these actions is possible to work on the plates, commutators, clamps and input cable.
In case of substitution of the input cable, the installer must keep the "earth" conductor longer than "live" ones, and must respect the cautions in paragraph "ELECTRICAL CONNECTION".
To reassemble the appliance repeat the inverse process.

8) TECHNICAL CHARACTERISTICS OF THE ELECTRICAL COMPONENTS

To facilitate the job of the installer we present a scheme with the characteristics of the components.

POWER OF ELECTRICAL COMPONENTS

Denominations	W
Radiant electric heating element Ø 145 mm	1200
Radiant electric heating element Ø 145 mm "Hi-light"	1200
Radiant electric heating element Ø 180 mm	1700
Radiant electric heating element Ø 180 mm "Hi-light"	1800
Radiant electric heating element double cooking zone conc. Ø 180/120 mm ("Hi-light" as well)	1700
Radiant electric heating element double cooking zone oval 265/170 mm	2200
Radiant electric heating element double cooking zone oval 265/170 mm "Hi-light"	2400
Radiant electric heating element grill	2200

TYPE AND SECTION OF THE POWER CABLES (for 4 HEATING ELEMENTS)

Cable type	Single phase power monofase 230 - 240 V ~	Three phase power Trifase 400 – 415 V 3N ~	Three phase power Trifase 400 - 415 V 2N ~
Rubber H05 RR-F	3 X 2.5 mm^2 (*)	5 X 1.5 mm^2 (*)	4 X 1.5 mm^2 (*)

(*) keeping in mind the contemporaneousness factor

TYPE AND SECTION OF THE POWER CABLES (for 2 or 1 HEATING ELEMENTS)

Cable type	Single phase power 230 - 240 V ~
Rubber H05 RR-F	3 X 1.5 mm^2 (*)

(*) keeping in mind the contemporaneousness factor

TECHNICAL DATA

MODEL 4 HEATING ELEMENTS (4 RADIANTS)	
Voltage	230 – 240 V ~
Frequency	50/60 Hz
Tot. Rating	5800 W

MODEL 4 HEATING ELEMENTS (3 RADIANTS + 1 RADIANT WITH DOUBLE ZONE CONC.)	
Voltage	230 - 240 V ~
Frequency	50/60 Hz
Tot. Rating	5800

MODEL 4 HEATING ELEMENTS (3 RADIANTS + 1 RADIANT WITH “HI-LIGHT” DOUBLE ZONE CONC.)	
Voltage	230 – 240 V ~
Frequency	50/60 Hz
Tot. Rating	5900 W

MODEL 3 HEATING ELEMENTS (1 RADIANT + 1 RADIANT WITH DOUBLE ZONE CONC.+ 1 RADIANT WITH DOUBLE ZONE OVAL)	
Voltage	230 – 240 V ~
Frequency	50/60 Hz
Tot. Rating	5100 W

MODEL 3 HEATING ELEMENTS (1 RADIANT + 1 RADIANT WITH “HI-LIGHT” DOUBLE ZONE CONC.+ 1 RADIANT WITH DOUBLE ZONE OVAL)	
Voltage	230 – 240 V ~
Frequency	50/60 Hz
Tot. Rating	5100 W

MODEL 3 HEATING ELEMENTS (1 RADIANT + 1 RADIANT WITH DOUBLE ZONE CONC.+ 1 RADIANT WITH “HI-LIGHT” DOUBLE ZONE OVAL)	
Voltage	230 – 240 V ~
Frequency	50/60 Hz
Tot. Rating	5300 W

TECHNICAL DATA

MODEL 1 HEATING ELEMENT (1 RADIANT WITH DOUBLE ZONE OVAL)	
Voltage	230 – 240 V ~
Frequency	50/60 Hz
Tot. Rating	2200 W

MODEL 1 HEATING ELEMENT (1 RADIANT WITH “HI-LIGHT” DOUBLE ZONE OVAL)	
Voltage	230 - 240 V ~
Frequency	50/60 Hz
Tot. Rating	2400 W

MODEL 1 HEATING ELEMENT (GRILL)	
Voltage	230 - 240 V ~
Frequency	50/60 Hz
Tot. Rating	2200 W

MODEL 2 HEATING ELEMENTS (2 RADIANTS)	
Voltage	230 – 240 V ~
Frequency	50/60 Hz
Tot. Rating	2900 W

MODEL 2 HEATING ELEMENTS (2 RADIANTS “HI-LIGHT”)	
Voltage	230 – 240 V ~
Frequency	50/60 Hz
Tot. Rating	3000 W

TECHNICAL ASSISTANCE AND SPARE PARTS

This appliance, before leaving the factory, has been carefully tested and regulated by expert and specialized personnel in order to guarantee the best performances.
Any repairs or adjustments which may be subsequently required may only be carried out by qualified personnel with the utmost care and attention.
For this reason, always contact your Dealer or your nearest After Sales Centre whenever repairs or adjustments are required, specifying the type of fault and the model of appliance in your possession.
Please also note that genuine spare parts are only available from our After Sales Service Centres and authorized retail outlets.
The above data are printed on the data label put on the inferior part of the appliance and on the packing label.
The above informations give to the technical assistant the possibility to get fit spare parts and a heaven-sent intervention. We suggest to fill the table below.

MARK: .....
MODEL: .....
SERIES: .....